

Former Area Beauty Queen

The Mrs. Likes Farming, Too

By Mrs. Charles McSparran
Lancaster Farming Staff Writer

Mrs. Larry Weaver (Carol), New Holland RD1, is a real help mate to her farmer husband. They rent his father's farm and adjoining ground on a couple other farms which total 140 acres.

Then chief enterprise is fattening 214 head of Angus, Short horn, Hereford and Charolais steers. These are sold at New Holland Sales Stables. They also raise eight Angus and Hereford steers for 4-H clubs.

They keep about 30 brood sows seven of which have litters at the present. These are Yorkshire-Landrace crosses. Then they have about 250 hogs they fatten.

They keep 2,500 Leghorn layers which they buy at the age of 22 weeks. They did raise their own pullets a couple years. They have a self-service roadside stand to sell some of the eggs and also sell to Victor Weaver in New Holland. He sells dressed chickens and eggs.

Larry and Carol raise eight acres of tobacco, many acres of corn and hay and a small amount of barley and wheat. Carol loves the outdoors and helps in the fields. She just loves to run the tractor. She helps to feed the cattle, pigs and chickens, although these chores are made easier by automatic feeders for the cattle and chickens. She helps plant and strip tobacco, run errands and does most of the farm bookwork.

They live in the farmhouse of Larry's parents, Mr. and Mrs. Lester Weaver, which is on Spruce Road, just a couple miles

north of New Holland. He has been farming for four years and is the third generation to farm this place. Since April 1, they have a hired man to assist with the work. Larry also helps his father deliver fertilizer. Mr. Weaver has an Aguco fertilizer warehouse in Churchtown and delivers to farms in spreader trucks or in bags.

Carol, the daughter of Mr. and Mrs. Elvin Hess Jr., Strasburg RD1, is not new in the farming business as she helped with chores at home on the farm and had about four dairy animals of her own.

She was in the county 4-H Baby Beef and Holstein Club for nine years and served as president of it the last year she was in it.

In 1959, her first year in 4-H, she won first place in the baby beef fitting contest at Lampeter fair and had the grand champion 4-H Holstein at Manheim fair.

Then in 1967 she was first place showmanship award winner at Lampeter fair and had the highest project score for which she received another trophy. She was also in the Lampeter-Strasburg 4-H Cooking Club for four years and served as its first president.

In 1964 she was county 4-H Queen and has this crown among her souvenirs. That year she was selected as Lampeter Community Fair Queen and received a large rosette.

Carol was county Dairy Princess 1966-1967 and also first runner-up in the state contest that year. As county Princess, she appeared at many places such as the State Holstein banquet at the



Mrs. Larry Weaver with one of their 4-H Hereford baby calves in front of her beautiful farm home.

Downingtown Motor Inn and Inter-State Milk Producers annual banquet at the Benjamin Franklin Hotel in Philadelphia.

In addition to her crown and bouquet of roses she received a pewee pitcher, an evening gown and a wardrobe of clothing to go to the state contest at the Yorktown Hotel in York. For first runner-up in the state contest she received a Hamilton wrist watch, a charm bracelet and a charm for it, a scrapbook and a pewee coffee pitcher.

Carol was selected as Miss Personality in the county contest and received a pewee cup.

She graduated from Lampeter-Strasburg High School in 1966 where she majored in business. She was in FHA and Future Business Leaders of America her four years in high school and active in sports activities. She was in junior high school hockey one year and in varsity hockey three years. She took piano lessons five years and played for the high school chorus and band and sang in the chorus.

After graduation she took a position in the office of New Holland Machine Company and continued there three and a half years. She resigned at the end of 1969 to give full time to her home and assisting her husband with his farm work.

Larry also has some trophies to his credit, having won first place in the Garden Spot Young Farmers corn contest and fifth place in corn silage contest.
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Fourth Annual Show Features 63 Holstein Calves Over \$400

Pennsylvania's Fourth Annual State Sale of Holstein calves averaged \$398.42 on 146 consignments. The annual

event, sponsored by the Pennsylvania Holstein Association and held at the State Farm Show Building, attracted buyers from California, Iowa, North Carolina, Maryland, Virginia, Rhode Island and Pennsylvania.

Sixty three calves sold for \$400 or more with a top of \$1250 for a consignment by Clark Bowen and Son, Wellsboro, Pennsylvania. The July 1969 calf was purchased by James Terry Johnson, Siler City, North Carolina.

Second high at \$900 was a September 1969 calf consigned by Arthur D. Hershey, Cochranville, Pennsylvania, and purchased by Glenn H. Freese, Oxford, Pennsylvania. Third high at \$800 was a consignment by Miller E. Page, Susquehanna, Pennsylvania.

Special recognition was given to the Chester County Holstein Club whose members consigned eight calves selling for the high club average of \$563.33. A close second was Tioga County with an average of \$560.00 on four consignments.

Other consignors of calves selling for \$600 and over were: Paul D. Countryman, Berlin; Donald M. Hostetter, Sadsburyville; Merle James King, Cochranville; Fred M. Naugle, Carlisle; Byron E. Over, Roaring Spring; Lester M. Poust, Muncy; Stanley Piuss, Lake Ariel; Robert E. Smith, York Springs; John S. Stoltzfus, Atglen; Clarence Stauffer, Ephrata, and a jointly owned consignment of Emil Peters, Port Matilda and Fred Strouse, Centre Hall, Pennsylvania.



Jack Reed

2 Area Men Promoted To New Agway Posts

Jack Reed, Manheim RD3, has been appointed Agway Area 34 farm sales manager.

Area 34 includes Lancaster, Dauphin, Lebanon, Berks, Bucks and Chester Counties. Reed had been a Field Counselor for the Agway General Insurance Agency.

Reed succeeds Arnon Greif, Harrisburg, who has been appointed Southern regional sales manager for Agway General Insurance Agency.



Arnon Greif

Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist



Self-Cleaning Oven

Cooking is truly becoming a joy! Thanks to modern day scientific developments, less and less effort is required in the dull clean-up phase of the production.

The introduction of the high-temperature self-cleaning oven a few years ago was a boom to homemakers. Now a low-temperature self-cleaning oven is available in both gas and electric ranges.

The oven, operated at normal temperatures, oxidizes soil continually as it is deposited. Cleaning occurs as the oven is used.

Low-temperature cleaning is made possible by a specially developed catalytic system. The technique used to apply the catalyst is similar to conventional enameling methods. The finish is hard but porous, permitting fat droplets and other soil to be exposed to as much catalyst as possible.



THOMAS

The speed with which the cleaning proceeds depends on the oven temperature and the size of the soil spatters. Much of the soil deposits during the early part of a cooking period will disappear by the time the cooking period is over, and the remaining soil will be removed during subsequent cooking periods. There is no smoke or odor during cleaning.

If you are in the market for a new range, be sure to look for this new feature before you make your selection.

Buy Price, Not Size

Next time you select peanut butter at your favorite grocery store, heed this word of warning. The largest jar is not always the least expensive on a cost per ounce basis.

Frequently, the unit price of peanut butter in a three-pound jar is higher than in a two-pound

jar. And there's a good reason for it. The demand for the largest size is more limited so a smaller number of this size is filled. Handling costs per unit are therefore higher.

Buy To Fit Use

The food value of a product is the same regardless of the price or the quality. The use you are to make of the product will determine the quality you buy. For example, if you are going to make soup or meat loaf, the lower quality tomatoes should be used. The higher quality or whole peeled tomatoes would best be used for stewed tomatoes where appearance and higher quality are more important.

To be a sharp shopper look for the best product for the price and the purpose for which you are going to use it.